



Garlic Festival Garli Garni Artichoke



Ingredients

As many med. artichokes as you like

Garli Garni

Garlic Festival Olive Oil

(choose a favorite but we just love the Parmesan & Garlic or...naturally...the Artichoke & Garlic!).

Lemons, halved

Directions

Trim & prepare artichokes and rinse with water.

Place each artichoke on a square of heavy foil & spread the leaves open.

Drizzle on the olive oil (about 1 Tbsp.) and squeeze half a lemon on each. Sprinkle on the Garli Garni to taste (approx. 1 Tbsp.). Seal each artichoke tightly in foil and place in a 400° oven for approx. 70 mins.

Meanwhile melt butter and sprinkle in more Garli Garni. When ready to serve place melted Garli Garni butter in a bowl alongside artichoke for dipping. Easy & delicious!

Products In This Recipe



Garli Garni All Purpose
Garlic Seasoning 2.8 oz

★★★★★ 73 Review(s)



Fire Roasted Garlic Olive
Oil

★★★★★ 5 Review(s)

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in
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